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AP - JP19830179336 19830929; JP19830179336 19830929
CPY - JINT-N
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PA - (JINT-N) JINTAN SHOKUHIN KK
PN - JP60075251 A 19850427 DW198523 003pp
- JP3014414B B 19910226 DW199112 000pp
PR - JP19830179336 19830929
XA - C1985-060393
XIC - A23L-001/21
AB - J60075251 The method comprises (a) peeling potatoes, (b) cutting into pieces; (c) blanching, (d) coating with batter contg. 1.0-8.0 w/w% beta-cyclodextrin so that the adhesion of batter is below 10 w/w% based on the potato pieces; (e) frying in oil at 165-180 deg.C for 0.5-3 mins.; and (f) freezing. Pref. blanching takes place in 0.2-0.5% acidic sodium pyrophosphate soln. at 80-90 deg.C for 5-15 mins.
- USE/ADVANTAGE - The frozen pre-fried potato can be processed to delicious fried potato by a single roasting. The crystalline beta-cyclodextrin enables the oil to occlude in its molecular cavity and ooze out during roasting. Thus the oil is protected from oxidn. during storage and food similar to freshly fried potato in texture, taste and flavour is obtd.(0/0)
AW - OVEN CHIP
AKW - OVEN CHIP
IW - FREEZE PRE FRY POTATO PIECE COATING BATTER CONTAIN CRYSTAL BETA CYCLODEXTRIN
IKW - FREEZE PRE FRY POTATO PIECE COATING BATTER CONTAIN CRYSTAL BETA CYCLODEXTRIN
NC - 001
OPD - 1983-09-29
ORD - 1985-04-27
PAW - (JINT-N) JINTAN SHOKUHIN KK
T1 - Frozen pre-fried potato pieces - coated with batter contg. crystalline beta-cyclodextrin